

Potato soufflé with mozzarella and almond-parsley pesto

Potatoes: from pancake to pommes frites: pp.62-65.

Serves 4

Almond parsley Pesto

- 1 bunch flat-leaf parsley, washed and stalks removed
- 1/3-cup almonds with skin on, toasted in the oven until very golden, then cooled
- 1 cup extra-virgin olive oil
- 3/4 cup grated Parmesan cheese salt and freshly ground pepper



Photography Henri T. de Hahn

Potato soufflé

- 3 tablespoons unsalted butter, melted
 - 1/2 cup dry breadcrumbs
 - 2 lb. floury potatoes, unpeeled, boiled in lightly salted water for 30 minutes, or until very soft, then drained and peeled while still hot
 - 1/4 cup unsalted butter, at room temperature
 - 2/3 cup milk, warmed
 - 2 large eggs, plus 1 large egg yolk
 - 1/2 cup freshly grated Parmesan cheese
 - 4 oz. mozzarella cheese, well drained and cubed
 - 4 oz. fontina or Emmental cheese, cubed.
1. Heat serving plates and dinner plates. Preheat oven to 350F
 2. Grind the parsley, toasted almonds, and 2 tablespoons olive oil to a fairly coarse texture in a mortar and pestle or food processor. Scrape into a bowl, and then stir in the remaining oil and Parmesan cheese, and season to taste.
 3. Before making the soufflé, generously grease a 9-inch soufflé dish or cake pan with half the melted butter and coat well with half the breadcrumbs, shaking out any excess.
 4. Mash the hot potatoes through a potato ricer or food mill, or push through a sieve. Add the butter and warm milk and mix well. Beat the eggs, add to the mixture, and season well. Add the Parmesan and mix well again.
 5. Spoon half the potato into the prepared soufflé dish or pan, pushing it up against the sides. Drop in the cheese cubes, spreading them out slightly, then cover with the remaining potato mixture.
 6. Brush with the remaining butter and sprinkle with more breadcrumbs. Bake in a preheated oven at 350 F for 20 minutes, then increase the heat to 425 F for 10 minutes until a golden crust has formed on the top.
 7. Serve from the dish or spooned onto a serving plate, with salad and pesto.

NOTE: The uncooked soufflé can be prepared 2 days in advance and refrigerated in its dish, but bring back to room temperature before baking.